



## PUB MENU

### ENTREE

- house sourdough garlic bread **6 (v)**
- fat chips w/ house seasoning & aioli **8 (gf/vg)**
- organic local marinated olives **8 (gf/vg)**
- zucchini fritters w/ spiced yogurt **13 (vgo)**
- lamb croquettes w/ caper mayonnaise & lemon **15**
- fennel & black pepper salt squid w/ aioli & lime **16**
- duck liver parfait w/ cornichons, pickled onion & sourdough **16 (gfo)**
- house dip w/ house sourdough (see board) **9 (vg/gfo)**

### MAIN

- free range schnitzel w/ chips, salad & gravy **25**
- free range parma w/ chips & salad **28**
- beer battered hoki, chips, green salad, tartare & lemon **(gfo) 19**
- fennel & black pepper salt squid w/ vietnamese slaw, aioli & lime **24**
- halloumi burger w/ mixed leaves, beetroot, carrot, kasundi, aioli & chips **19 (v)**
- roasted seasonal vegetable salad w/ ancient grains, toasted seeds, celeriac remoulade & spiced labna **19 (gf/vgo)** add free range chicken **26**
- housemade pork & fennel sausages w/ paris mash, caramelised onions & jus **(gf) 27**
- 300gr black angus local sirloin w/ chips & salad or roasted kipfler potatoes & veg **sauces** -jus, brandy pepper sauce, german mustard, horseradish, garlic butter, aioli or gravy **39 (gf)**

### KIDS

- free range chicken nuggets & chips **8**
- little fish & chips **8**
- vegetable sticks w/ yoghurt dip **8**

**DESSERT MENU AVAILABLE**